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AGRICULTURAL.

(From Chaptal's Agricultural Chemistry.)

ON THE CULTIVATION OF THE BEET ROOT, AND THE EXTRACTION OF SUGAR FROM IT.

(Continued.)

On the Concentration or Evaporation of the Purified Juice.

As soon as the bottom of the evaporating vessel is covered with juice, the fire is kindled, and ebullition is produced as speedily as possible,—the juice which continues to flow from the clarifying boiler supplying the loss occasioned by evaporation.

When the boiling juice marks 5° or 6° (=1.036 to 1.044) of concentration, a portion of animal charcoal is thrown in, and this is continued, the quantity being gradually increased, till the juice is concentrated to 20° (=1.161.) Sixty pounds of charcoal are used in this manner, for a quantity of juice equal to from 422 to 475 gallons.

After having brought the liquor to the twentieth degree of concentration, the boiling is continued till the sirup marks 27 or 28° of the hydrometer, (=specific gravity of 1.231 to 1.242.) The sirup being mixed with animal charcoal, requires to be filtrated. This operation, as it is usually performed, is very tedious, and sometimes becomes impracticable; the consistency of the sirup is increased two or three degrees by cooling, and the pores of the filter becoming in a short time, obstructed by the finely divided charcoal, the thickened liquor can no longer pass through them.

To obviate these inconveniences I place a large willow basket over a boiler: into the basket I put a coarse bag of the same diameter, but about two feet deeper. I pour the thickened sirup into the bag; for some minutes filtration goes on very well, but as the liquor grows thick in consequence of its cooling, filtration slackens and at length stops; as soon as I perceive this, I turn the borders of the sack into the basket, and upon them place a wooden trencher, which I gradually load with cast iron weights till the necessary pressure is produced; filtration is by this means completed in two or three hours.

The charcoal contained in the sack is leached with warm water, and afterwards submitted to the lever press to force from it all the sirup contained in it. The waters used for these leachings during one day, are the next day mixed in the clarifying boiler with the juices that are then prepared.

The conversion of the juice into sirup should be done as speedily as possible; for when evaporation is slow the liquid becomes pasty, as part of the sugar is decomposed and passes to the state of molasses, and the difficulty of boiling is increased. It is necessary then that evaporation should be carried on with violent boiling, and for this reason the boilers made use of should be broad and shallow, so as to heat only layers of the liquor, and in order that ebullition may take place at once through the whole mass of the liquid; the furnaces likewise should be so built as to heat the boilers equally. The evaporation of 422 gallons should be completed in four hours.

The operation is known to be good and the juice to have been well prepared, when ebullition takes place without causing the liquor to swell and blister; when there appears on the surface only a brownish foam, the bubbles of which disappear immediately upon being pressed with a spoon, and when a dry sound is produced by striking upon the liquor.

If, on the contrary, there forms a whitish, gluey foam, which does not subside, the operation is bad; evaporation requires a long time and the boiling is difficult. In this case a little butter is, from time to time, thrown upon the surface to quiet the effervescence; the quantity of animal charcoal is increased, and the fire is checked. All these palliatives, however, do not correct the radical fault, and such appearances always presage bad results.

ON BOILING THE SIRUP.

The sirups prepared over night are the next day dried to extract the sugar from them.

The products of two operations upon 5000 beets are mixed together in a boiler, whence they are taken to form four successive dryings or boilings. One fourth part of these sirups is thrown into a round boiler, forty inches in diameter and twenty in depth; under this a fire is kindled; the liquor is made to boil, and the boiling continued till the operation is ended.

The process is judged to be going on well if the liquor exhibits the following symptoms.

1. When the sirup breaks short, and the bubbles upon returning into it produce a sensible sound.

2. When a dry sound, like that produced by striking silk, is returned from the surface of the sirup, when it is struck with a skimmer.

2. When the bubbles of foam disappear immediately upon being pressed with a spoon. The boiling is always perfect when the interior surface of the boiler is found, after the operation is ended, to retain no trace of blackness.

The sirup is known to be bad by the following signs:

1. When a thick, whitish, gluey foam appears upon the surface of the liquor.

2. When the liquor swells and foams, and does not subside.

3. When the escape of puffs of acid steam announces that the boiling substance is burnt.

The evils are palliated and the boiling terminated,

1. By removing the foam as fast as it forms.

2. By throwing into the substance small pieces of butter.

3. By stirring the liquor with a large spatula.

4. By mixing with it a little animal charcoal.

5. By moderating the heat.

To avoid a portion of these evils, I throw a flood of sirup into the boiler, and remove the whitish foam that arises; I stir the sirup strongly three or four times before boiling commences, and skim it each time. The scum that is removed is thrown into a bucket with that which is produced during all the time that the liquor is boiling; these skimmings are afterwards subjected to the lever press, and the remainder washed, to obtain from it all the juice contained in it. The sirup obtained by pressing upon one day is added to the liquor that is boiled the next, and the water of the leaching is thrown into the evaporating boiler.

When the syrup in the drying vessel shows itself to be bad, especially when it gives out puffs of sharp steam, which declare the substance to be burnt, it is necessary to arrest the process and to treat the sirup with an additional portion of animal charcoal. In this case the liquor is diluted with water till it falls to 18 or 20° of concentration, (=specific gravity of 1.143 to 1.161,) and then the charcoal is added; after which ebullition is renewed till the sirup rises to 28°, (=1.242,) when it is filtered and dried. I have found this to be the only way in which I could restore a sirup which had been injured in the process.

I have myself made particular observations upon the thick, whitish, unctuous and paste-like substance, which is almost always found upon the sirup, and which, when it is abundant, prevents the drying from being well terminated. This substance renders the sirup ropy, adheres to the sides of the boiler, which are blackened by it, separates itself from the sirup, in proportion to its concentration, and prevents the object proposed from being attained.

I have noticed that the quantity of this substance was in proportion to the germination of the roots, and that it was increased by the incomplete purification of the sirup, and also by a slow evaporation. Animal charcoal produces an astonishing effect in lessening the quantity of it; sometimes, if well employed, the formation of it is prevented, or that which is produced is made to disappear.

This substance, which during the first years of my establishment, I often collected in large quantities, is thickened and hardened by cold; it is insoluble in water or alcohol: it burns with a white and inodorous flame; and possesses all the characteristics of vegetable wax, from which it is in no wise different.

The drying is ended when the boiling sirup marks 44 or 45°, (= specific gravity of 1.440 to 1.454.) The time for removing the sirup from the boiler may be known by the following signs.

1. Plunge a skimmer into the boiling sirup, and upon withdrawing it pass the thumb of the right hand over its surface; mould the sirup which adheres to the thumb between that and the fore finger, till the temperature be the same as that of the skin; then separate the thumb and finger suddenly; if the boiling be not completed, no thread will be formed between the two; if there be a filament, the boiling is well advanced; and the

process is completed as soon as the filament breaks short, and the upper part, having the semi-transparency of horn, curls itself into a spiral. This manner of trying the sirup is known by the name *proving*.

2. The second mode of judging of the completion of the process, is by observing the time when the sirup ceases to moisten the sides of the boiler, and then blowing forcibly into a skimmer which has just been immersed in it; if bubbles escape through the holes of the skimmer which ascend into the air in the same manner as soap bubbles do, the liquor is considered to be sufficiently boiled; the fire is therefore immediately extinguished, and the sirup in a few minutes after conveyed to a great copper boiler, which is called the *cooler*.

The cooler is placed in an apartment of the manufactory near the boilers; its capacity should be such as to allow of its receiving the product of the four successive boilings. The cooling which the sirup experiences in this vessel, quickly produces crystallization; the crystals form first at the bottom, where they collect in a thick bed, having however no union of particles. Gradually the sides become covered with solid crystals, and at length there is formed upon the surface a crust of sugar which thickens insensibly. At this time the contents of the cooler are taken out to fill the moulds in which the process of crystallization is to be completed.

The moulds used in this operation are known in refineries by the name of *grandes batardes*. They are large conical vessels of baked earth, with a small opening at the apex, and capable of containing about 100 pounds of the evaporated sirup. The different sizes are distinguished in the manufactories as *grandes* et *petites batardes*, according to their different capacities; they are numbered 1, 2, 3, 4, &c. Moulds made of resinous wood have supplied the place of these in some manufactories; this change was proposed by M. Mathieu de Dombasle, and in those countries where wood is abundant, it is a good one in point of economy.

The moulds must be soaked in water and then drained, before the sirup is put into them; the opening at the point is stopped with old linen, and the vessels themselves supported against the walls to receive the liquor.

The contents of the cooler are first thoroughly stirred and mixed, and then thrown gradually into the moulds, a portion being put into each in turn, so as to fill them all equally: an interval of an inch is left between the surface of the sirup and the top of the mould.

Crystallization is hastened by carrying the moulds, as soon as they are full, into the coolest apartment of the manufactory.

The sirup arising from the employment of 10,000 pounds of beet roots, if the operations are well conducted, will fill nine *grandes batardes*, each *batarde* containing from 85 to 90 pounds of evaporated sirup.

When the different boilings are made slowly, or experience any interruption, the moulds are partially filled from the cooler, without waiting for the last product; otherwise crystallization would be completed in the cooler, and all the contents of it would form a mass which could not be poured into the moulds to extract from it the molasses.

Cooling causes the formation of crystals upon the sides of the moulds and the surface of the liquor. As soon as this crust of crystals has acquired some degree of consistency, it must be broken with a wooden spatula, and the whole contents of the mould carefully stirred, so as to collect in the centre the crystals that have formed upon the sides. When this has been done the crystallization is allowed to go on undisturbed.

Three days are more than enough for the formation of all the crystals.

The operation may be known to be good,—

1. When the surface of the crystallized mass is dry, so that in passing the hand over it neither moisture nor adhesiveness is perceived.

2. When the crust settles and breaks in the centre: in this case the refiners say the sugar *makes a fountain*.

3. The yellow color of the crystal is generally a good indication, but in this case of beet sugar it is unimportant, because the color may have been blackened by the animal charcoal employed when the filtration of the clarified liquor has not been carefully executed; and this color is easily made to disappear by clarification and refinement.

The plugs that close the points of the moulds are then taken out, and the moulds are placed in earthen pots, that the molasses may flow from them. These pots should be large enough to contain five or six galls. of liquor.

The crystals will be deprived of the molasses which unites them in about eight days; the moulds are then carried into an apartment which, by means of a stove, is kept constantly heated to 18 or 20° of Reaumer, (=72.5° and 77° Fahr.) and there placed in fresh pots.

The next operation is that of leaching the contents of the moulds, in order to obtain from them that portion of molasses which refused to flow out. For this purpose the surface of the loaves is carefully broken and scraped with a blade of a knife, so as to smooth it, and then there is thrown upon each one about half a pound of a white sirup, marking from 27 to 30° (=specific gravity of 1.231 to 1.261.) This sirup is only a portion of that which is prepared for boiling.

This sirup penetrates into the loaves, diluting and carrying off the molasses, which is three or four degrees more concentrated than itself. If the concentration of the sirup were less, it would dissolve the sugar; if it were more, it would render the sugar adhesive. This operation is renewed two or three times at intervals of two days.

When the loaves have remained a month in the stove-room, they can be taken out of the moulds; they are then found to be dry and entirely deprived of molasses, and are piled up in the storehouse, where they are kept to be refined.

(To be continued.)

BREAKING VICIOUS COWS.

Mr Tucker:

I noticed an article in the 22th No. of the Genesee Farmer, describing the manner in which a "vicious cow" was reclaimed. I think such instances very rare, for I have known many men to possess vicious cows for years, who never read nor never thought of their being reclaimed; it was the same thing year after year. They thought as much before hand of the job of attending to them, as of any other work they had to do. Milking, as far as my experience has extended, is considered one of the most, if not the most, unpleasant chores there is to be performed about a family, and above all things a kicking cow is to be dreaded. She is always worst in the worst weather, and one is in danger at every milking-time of losing all the profits of his labor, unless he can content himself to go through with some operation of making her secure where she can do no injury.

I should be very much in favor of breaking vicious cows when it is practicable, but I believe the attempt is seldom successful. I think it is the best way generally to dispose of them for beef, unless a man has a very valuable one, which will well recompense the labor of keeping her. But such an animal as a vicious cow a man never ought to raise — there is no need of it. If one necessarily comes upon his hands already made vicious, he is not to blame. I have long thought that there was a great defect in the mode which some farmers use to break their young cows. We never should undertake to milk a heifer out in the lot, or in the corner either of the open field or of the barn-yard, where there is any chance for her to escape, and oblige us to have a race before we can again go on with the operation of milking. One such attempt may spoil her for a gentle cow, for she will long recollect it, and will be doubly worse to manage the next time. I have heretofore passed by farm-houses, and seen two or three great lusty fellows at work in this way, paraded around a corner of the yard, each holding some sort of a cudgel in his hand, raised over the apparently harmless young heifer, while she stands to be milked, half scared, and trembling prodigiously for fear of the expected blow. Now this is all wrong, and entirely unnecessary. They very much mistake the nature of the creature — she is not so to be tamed. It is the regular course to make her vicious and ungovernable, and it will need but a few such operations.

I will suggest a plan which I invariably followed for four or five years with triumphant success, and when I changed my occupation, transmitted it to my successor with a special charge not to depart from it — during which time, and since which, (for I have been an eye witness of its faithful fulfilment,) I did not know, nor have not known, one single subject of its operation but what was or has been of the most harmless and peaceful disposition, so that a man and boy, woman and girl, all, could perform the task of milking with equal ease and in equal security, either as it respects themselves or their pail of milk. And in such a case, every cow must not have her particular milker, whom when be is necessarily absent, or in any wise rendered incapable of performing this his ordinary labor, it requires two or three a half of an hour with clubs and stones, racing to and fro across the yard, to obtain her milk, or else she must go unmilked until her former master returns, or is sufficiently recovered to again enter upon his task. Some may have been acquainted with the plan long ago, but many to my knowledge do not now know it, or if they do, do not practise it:— Drive the heifer and her calf carefully into the shed or stable, tie one end of a rope loosely around her horns, fasten the other end firmly to some post or staple, giving her a short play, and there let her stand. Mind and not take her into any strange place, where the cattle are not used to going. If she was accustomed to be led when a calf she will stand still, if not she will flounce around very briskly a short time at the length of the rope, but soon finding by experience that all is

fast, she will immediately cool down. Then place before her a little mess, and commence milking while she is eating. Let there be no whip about — let there be no noise or blows, and every movement around her gentle and still. When the operation is completed, carefully untie her, open the door and let her out. One person is sufficient for the whole. Two is one too many, especially if she is a little wild, which however ought never to be known among a farmer's cattle. She is now a cow, subdued and manageable,— all it requires is a few more such lessons, and I have the confidence to believe, from some experience too, that with a proper milker she will ever afterwards remain a gentle cow. She will be perfectly tame, so that you can lead her as well as a horse, and approach her in the field as well as in the yard.

There is a fault with some of our farmers in trusting the breaking of their heifers, and in fact the whole care of their cows, to boys. As a general thing they are not competent to perform the labor as it should be performed. It is often the case that they will get fretful while milking, and punish the cow most unmercifully when it is not due. The man should keep an eye to these things, and see that all goes on in a proper manner. There is one universal fact occurs, and to which I presume hundreds can witness when the management of a milk-yard is solely in the hands of boys — an immense deal of rubbish, clubs, broken rails, and strips of boards, and especially stones in abundance, may be seen scattered all over the yard, and in case one wishes to correct his cow, he finds every thing in readiness. I have before now seen loads of such rubbish collected around farm-yards, and truly it does not present a very neat looking appearance. Those farmers, therefore, who cannot well take the management of these affairs to themselves, if they wish to have their cows thrive, keep in good order, and gently treated, are advised to keep their yards clear of all these weapons, so as to remove even the temptation to evil. And nothing will give a stranger a better opinion of a farmer as he passes by, than to see every thing look neat and clean around his dwelling and barns. From this circumstance he will draw the inference, that it is so all over his farm, and he will always call that man a neat farmer.— *Genesee Farmer.*

MODE OF WEANING AND REARING CALVES BY A NORFOLK FARMER, ENG.

Mr Whitley of Wallington did, between the first of December, 1776, and April 1777, wean and rear on his farm ten cow calves and thirteen bull calves, by the method following: At three days old they were taken from the cows, put into a shed and fed with flet (skimmed milk) allowing three quarts to each calf morning and evening. When a month old, they were fed with a like quantity of milk and water, morning and evening, with hay to feed on in the day time; and at noon they were fed with oats and bran equally mixed, allowing half a peck to one dozen calves. At two months old they were fed only in the morning with milk and water; they had hay to feed on in the day time, and at evening instead of noon, had the same quantity of bran and oats with water to drink. They were fed in this manner, until the middle of April, when they were turned out to grass all day; and taken into a shed at evening; and fed with hay until there was plenty of grass and the weather grew warm. Such of the calves as were weaned in March were continued to be fed with milk and water every morning until midsummer. All the said calves are in good health and condition; and the Society allowed the premium offered on that head the preceding year.— *Bath Soc. Papers.*

Rearing calves, 1790.— In the year 1787, I weaned seventeen calves — in 1788, twenty — and in 1789, fifteen do. I bought in 1781 three sacks of linseed. I put one quart of seed to six quarts of water, which by boiling ten minutes, became a good jelly; this jelly is mixed with a small quantity of the best hay steeped in boiling water. Having my calves drop at different times, I did not make an exact calculation of the expense of this hay tea; but of my sacks of seed I had better than two bushels left at last. I gave them the jelly and the hay tea, three times a day; to the boy who looked after them 6d a day; the price of the linseed was 4s. 6d. stg. per bushel; the whole three years seed 2*l.* 5*s.* My calves are kept in good growing state; and are much better at this time than my neighbors, who are reared with milk, they do not fall off so much, when they come to grass.— *Ib.*

APPLE PEPPER.

A few summers since, we were presented, through the kindness of Dr. Monroe, of the United States' Army, with a few seeds of this delightful and useful vegetable. We planted them in our garden, and have been thus enabled to increase our stock of seed.

This pepper was introduced not many years since, from the East Indies, by the Superintendent of the Marine Hospital at Norfolk. Among the natives of the East, it is highly valued for its many excellent qualities. Dr. Munroe, informs us, that a preventative of cholic, and spasmodic complaints, it is highly useful; and as such has been used with great success, in the large hospital above alluded to.

The great peculiarity of this pepper over all others, is its flavor. It so much resembles the apple in this respect, that any one might easily mistake it for that fruit while eating it. To the taste it possesses not the least acridness or burning; its seed and veins may be eaten without any unpleasantness.

In its green state, the pepper makes a most delicious pickle; and when dried and powdered and rubbed upon meat, it is an infallible preventative against the attack of all kinds of bugs or insects. In this respect, it is preferable to the common pepper, inasmuch as it leaves upon the meat no acrid taste. The rind is very thick, and the pods about the size of the common bell pepper.— *Southern Agriculturist.*

The Crops.— The farmers in this part of the state are busily engaged with the harvest. The crop of hay is very fair in general, rather exceeding that of last season. Wheat and rye will turn out light. Oats look uncommonly well. Potatoes are likely to be abundant, and the prospects for Indian Corn are very encouraging.— On an average the agricultural produce of the Island is fully equal to, if not exceeding that of last year.— *L. I. Farmer.*

Tell your shoemaker to insert a piece of woolen cloth between the outer and under soles of your shoes or boots, *to prevent their creaking.*

THE CROPS, &c.

The *Farmers* were never more busy than at the present time. The grass crop is still more abundant than was anticipated.

The *Sickle*, is just about being put to the rye fields, which have in a good measure, so far as we have noticed, escaped the "blast." The crop, however, will be a moderate one.

The *Wheat* is remarkably fine, a specimen of which may be seen on the plain ground of Col. Dwight, and would convince the most skeptical, that the long received opinion, that wheat cannot be raised on old land is without foundation.

Oats are more luxuriant in their growth than they have been since the year 1816.

The *Corn*, which looked "so shy" the fore part of the season, is now much more promising. It can, however, hardly be supposed that there will be a full crop. Never were the bones and sinews of the farmer taxed heavier than at the present season.

It will be due to every one of them, except the lazy ones, (and there are few in this profession,) immediately after harvest to treat themselves, and their "better halves" too, to a ride down the banks of the beautiful Connecticut, and take a peep at the West Springfield farmer, note how the girls weed onions in Weathersfield, and visit Guilford Point, and see the Porpoise flounce in Long Island Sound. There Col. Hart will show them Corn growing on fishes' backs, at the rate of eighty bushels to the acre, and rye in the same manner at thirty bushels. Here, too, they will meet some of their brother farmers of the land of "steady habits," wakeful, courteous, and intelligent; and when they have sufficiently refreshed their bodies and minds, may come back with renovated strength and a few new ideas in their heads, which may be of use to them through life.— *Northampton Cour.*

Silk Culture.— Mr Du Duchet, a Frenchman, has commenced this business at New Haven. He has a large two story building in the western part of the city, in which his worms are fed, with a large nursery attached. He has raised about two millions of cocoons this season, and has the most approved and best machinery for winding and reeling the silk.

The month of June has not been so cold for 30 years as the month last passed. The coldest Junes during that period were in 1812, 16, 17, when the mean heat was nearly 62 degrees. This year it has hardly reached 59 degrees. The warmest June for the last 30 years, was in 1831, when the thermometer reached 74.— *Mass. Spy.*

The train of Worcester cars on Saturday afternoon ran over a cow about a mile this side of the Hopkinton depot, which threw the engine, tender and several cars from the track. A cow on a rail road is sometimes no joke; but in this case no damage was done either to the cars or passengers. The train was detained by the accident thirtyfive minutes. The cow was blinded by a leather over her eyes, and came from a field down a bank at a rapid rate, directly on the track.— *Daily Times.*

In a French work on the uncertainty of the signs of death, and modes of burial, a fact is brought forward of a man, now alive, who has be twice.

USEFUL ARTS.

Domestic Manufactures.— The New York Courier & Enquirer gives the following account of the business done in this State in the manufacture of boots and shoes.

Lynn — Manufactures exclusively ladies, misses, and childrens' morocco and cloth shoes of every description, men's shoes for her own citizens are supplied by other towns. She produces one tenth of all the shoes made in the State, and their value, at a low estimate, is two million dollars.

Marblehead — Manufactures childrens' shoes mainly, and in the winter months, say one hundred fifty thousand dollars.

Danvers — Manufactures men's coarse shoes and bootees mainly, worth perhaps one million dollars.

Saugus, Salem, Beverly — Manufactures two million dollars.

Ipswich — Men's and boys' thick bootees, one hundred thousand dollars.

Rowley, — Men's and boys' coarse boots, bootees, and shoes are the leading articles, four hundred thousand dollars.

Andover — Women's leather pegged shoes, two hundred thousand dollars.

Haverhill — Mens pumps, women's low priced leather and morocco shoes, one million two hundred thousand dollars.

Bradford, opposite Haverhill — Same work, four hundred thousand dollars.

Methuen — Women's leather pegged shoes, two hundred thousand dollars.

Grafton — Men's fine pegged bootees and shoes, one million two hundred thousand dollars.

Westboro' — Same, two hundred thousand dollars.

Shrewsbury—Same, two hundred and fifty thousand dollars.

Holliston — Men's coarse pegged bootees and shoes, two hundred and fifty thousand dollars.

Medway — Men's coarse boots and bootees, one hundred and fifty thousand dollars.

North Brookfield — Men's fine and coarse work, three hundred and twenty thousand dollars.

Randolph — Men's and boys' kipp bootees and shoes, one million five hundred thousand dollars.

Stoughton — Men's nailed and pegged boots, three hundred thousand dollars.

Quincy — Men's calf sewed boots, one hundred thousand dollars.

Weymouth — Men's calf boots, fine, one million dollars.

Abington — Men's calf boots, one million dollars.

Braintree, Bridgewater, Hingham, &c. — Are shoe towns in the vicinity.

Reading is celebrated for men's fine dancing pumps: *Stoneham* for childrens's fine shoes; *Woburn* for ladies' shoes, for Boston Market.

A new discovery (says a French paper) of immense importance has just been communicated to our Society for the Promotion of Physical Sciences. This discovery is that of an impulsive force more powerful than that of gunpowder or steam. Our men of science are in raptures, and preparing their reports, which will very shortly be published. All that we know is, that the moving power is a galvanic machine, the action of which, it is said, will equal that of steam, without the expense, and without the danger.

Great Invention.— The Boston Atlas notices at some length, the very important invention, by a young man named Cochran, a native of New Hampshire, of what are denominated the "Many chambered, Non recoil," fire arms. Through the instrumentality of Mr G. Gay of Providence, now in this place, we were some time since made acquainted with the properties of this wonderful improvement in the construction of cannon, rifles, muskets and pistols — for to all these the invention has been adapted — and should have sooner noticed the subject, but that we were waiting for an actual inspection of some specimen. This opportunity has been promised; and it is expected that one of the rifles, already sent for by Mr Gay, will soon be ready for exhibition to those of our citizens who feel an interest in the protection of their property upon the ocean, against pirates or hostile savages.

These weapons are so contrived, that by means of a metallic cylinder, or wheel, revolving on an axis immediately in rear of the barrel, some twelve discharges may be made in rapid succession; insomuch that by a little practice, the loading and firing of the whole twelve may be performed in little more time than is now required for a single charge and discharge of a common rifle. This wheel is perforated at the periphery, with cavities or chambers, to contain the charges, of a calibre corresponding with that of the barrel; and the charges are ignited by means of percussion caps inserted in a smaller hole at right angles with the above cavity, and striking the centre of the charge. In large ordnance, the wheel or cylinder revolves vertically; but in small arms it has a horizontal motion, with the lock or igniting apparatus underneath. The wheel passes round by means of proper guides, and as fast as each charge arrives opposite the breech of the barrel, it may be exploded. As our description is derived only from verbal testimony, it may not be entirely accurate, or even intelligible; but we are satisfied that the extraordinary effects ascribed to the invention are by no means overrated or misrepresented. Mr G. informs us that he has discharged several hundred shots from one of the rifles; and after the closest attention he could discern no recoil whatever. The cannon may be discharged easily, twelve times per minute — and a succession of loading and firing may be kept up for almost any length of time. The shot are also driven to a greater distance than by the common method; and a less quantity of powder is used in the process.

Respecting the inventor, who is short of 25 years of age, we have the following particulars, which we abridge from the Atlas: having obtained a patent in this country, he proceeded to England and France, where his invention was also readily patented, after a series of experiments made in presence of distinguished naval and military officers, at Landon and Paris. The Turkish ambassador, who witnessed the tremendous results, induced Mr Cochran to go to Constantinople — where he was most kindly received by the Sultan, who loaded the ingenious artist with presents, after ordering a twelve pounder to be constructed on this principle, under the inspection of Mr C. at the public laboratories, and attending in person, with his whole court, at the trial. Mr Cochran resided six months at the Turkish capital, receiving the most marked distinction from the government. He then returned to this country, and established a manufactory at Springfield in this Commonwealth, at which small arms and cannon of various dimensions are now being made, chiefly to order, for sportsmen, &c. or for experiment, by the ordnance officers of the U. States. A piece of brass ordnance is now in course of construction at Troy, and another at West Point, under the direction of the inventor.

Besides the facility and rapidity with which these weapons may be discharged, the rifles &c. possess many other advantages over all others. There is nothing upon the barrel to obstruct or confuse the sight — the surface being perfectly smooth; they never miss fire, and are little liable to accident. Our whale ships generally carry a number of muskets: but we are persuaded that nothing yet contrived by human ingenuity for security against capture or plunder at sea, can in any shape compete with the implement under notice. We are therefore anxious that ship owners, and others interested at this place, may examine this new and most effectual engine of destruction, and from its peculiar principle of action, judge of its terrific powers. With these deadly instruments, and plenty of ammunition, a single man may disperse a score of pirates, and a small crew contend triumphantly against myriads of barbarians.— *Nantucket Inquirer.*

Ploughing by steam.— The following is from a late English paper:—

"Some experiments were tried on Friday week at Red Moss, near Bolton, in this county, in the presence of Mr Handley, M. P. Lincolnshire, Mr Chapman, M. P. for Westmeath, Mr Smith of Deanston, and other men interested in agriculture, with a complete and very powerful steam plough, constructed by Mr Heathcorn, M. P. for Tiverton. About six acres of raw moss were turned up in a few hours, and turned up in a most extraordinary style; sods eighteen inches in breath, and nine inches in thickness being cut from the furrow, and completely reversed in position, the upper surface of the sod being placed exactly where the surface had been before. The possibility of ploughing by steam has thus been established, though, as the employment of the steam-plough, in preference to one drawn by horses, will depend on the comparative cost of the two powers, and on that of the implements used, and as there are not at present any sufficient data for judging what the difference of the cost will be, it is not possible to say how far steam is likely to be applied to this department of agriculture. The plough of Mr Heathcote, though a very powerful machine, appears to us to be much too complex and costly for common agricultural purposes, though we have little doubt that it might be used not only with effect, but advantage, in reclaiming large portions of moss land — such as the bogs of Ireland. Indeed, it is the opinion of Mr Heathcote himself, that it would not at present answer to employ it in reclaiming a smaller portion of bog than 1500 or 2,000 acres, though it may probably be cheapened and simplified, so as to make it ultimately useful on a smaller scale."

A Buffalo paper says that the crops in that vicinity which had been kept back by the cold of June have made rapid progress. The same remarks that the aurora borealis has with a few exceptions, shown itself on every clear night since the first of May.

A new invention for brick making has been patented by one Sawyer. The bricks are made by it from dry clay, and are said to be superior to the common kind in beauty, strength and durability. The texture is much closer than that of the common brick, so that the article absorbs less water, takes paint much better, not requiring more than one half necessary in the old way, and stands fire much longer. The frost likewise does not operate on it, and bricks are turned out of the new machine, at one half the expense, or less, than by any other mode now in use.— *Pennsylvania paper.*

BEECHER'S CANAL STEAMBOAT.— We witnessed last week the operation, on the Canal of a Steamboat, invented and constructed by Mr B. D. Beecher, of New Haven. It is propelled upon the screw-augur principle. Two instruments, something like screw augurs formed by winding a thick sheet of iron spirally round small shafts, are placed in the bow of the boat, both of which turned inward, and they answer the purpose of a wheel in propelling the boat. This boat was built merely for experiment, and the first of the kind ever constructed, of course very crude; notwithstanding the unfavorable circumstances under which it operated it was propelled at the rate of five or six miles an hour.— *Hampshire Gazette.*

MANUFACTURE OF SALT.— At the Anderton Works, near Norwich, a new method of making salt has been discovered, and pans have been put upon a small scale, to try the effect, which has proved so for satisfactory. A fresh water boiler in the midst of the brine directly over the fire, the brine receiving at once, the whole of the heat from the boiler and the fire; the overplus steam which is generated is applied to another pan; by which means a high temperature is obtained for sixteen thousand surface feet, which by the old mode would require four fires; immense expense of labor, and wear and tear, is saved. Mr W. Garrod is the inventor; he has taken out the patent. It is expected that more than five tons of salt will be made by one ton of coals; by the old method not more than two and a half or three can be produced from the same quantity of fuel.— *English paper.*

THE WOOL BUSINESS.— We understand, says a Wheeling, Virginia, paper, that large importations of wool are daily expected into this wool growing region, from the east and southwest. Eightyfive thousand pounds will ascend the Ohio shipped from Mexico, via. New Orleans, and 230,000 will arrive by the Pennsylvania canals, importations from Mogadore, in Africa, via. New York and Philadelphia. The manufacturers are able to purchase this wool from abroad, and pay the carriage here, cheaper than they can buy from our farmers. The inevitable consequence will be, that the present prices must come down.—*Worcester Palladium.*

REMARKABLE FACT.— In the last number of Silliman's Journal, in an article "On Currents in Water," it is asserted that if a tub or other vessel be filled with water, and a hole made near the middle of the bottom to discharge it, the water will acquire a rotary motion from west to south, or opposed to the apparent motion of the sun; and if means are used to produce an opposite motion, upon withdrawing those means, the former direction will be resumed. This cannot be the effect of chance, but of natural laws, continually operating.— *Bost. Trans.*

CHILBLAINS.— This affection forms one of the most troublesome of the small troubles incident to cold weather. The cause of chilblains is generally to be traced to sudden transitions from heat to cold, or the reverse. Exposure to cold and wet united, and particularly immersion in snow water, are causes of chilblains. Accordingly, they do not always occur during the continuance of intense frost, but are often more troublesome when the temperature begins to be milder by a thaw. It was observed by the celebrated Larrey, in the winter campaign of the French in Russia and Poland, that but a few days before, and a few days after the battle of Wagram, the thermometer was very low, from ten to fifteen degrees below zero; and yet during that time there was no mortification, nor did any other particular suffering about the hands or feet occur. But about two days after the battle a thaw took place, the thermometer rose from ten to twenty degrees, and then a great number of cases of mortification of the feet occurred in the army, in some particular divisions that was much exposed, and nearly all the soldiers suffered more or less.

Chilblains occur most frequently in persons of feeble constitution and delicate skin. Hence they are common in females and in children.— Like many other evils they are more easily prevented than cured. The means of prevention are, first, such as go to diminish the susceptibility of the surface, and second, such as protect it from vicissitudes of temperature.— Among the first there is nothing better than cold water, and thorough friction with a coarse towel. Among the most popular remedies for chilblains may be mentioned a strong brine, vinegar, camphorated alcohol, oil of turpentine, and other articles of this class. We have lately seen recommended the tincture of iodine as a wash, which is said to bring the parts very soon to a healthy state. A solution of the chloride of lime, in the proportion of one part to twentyfour parts of water, has been found to answer a good purpose. Another wash which has produced excellent effects is prepared by adding one part of tincture of flies to six parts of liquid opodeldoc. With this the affected part should be frequently rubbed. When the skin has broken, and the part has assumed the character of a sore, regular medical aid treatment must be resorted to, as the matter then becomes too serious for quackery.— *Phil. Herald.*

☞ A curious and sensible friend of ours has made a calculation of the difference to the farmer between having a *gate* to his inclosure, instead of *bars*; and has found that, on the supposition that the bars are to be taken down but once each day, the difference in time for one year would pay for the erection of *three gates!* In addition to this a good gate is a pretty ornament to a farm.— *Bangor Far.*

The Miami Exploring Company of Cincinnati, are about to establish a branch of that institution at Toledo. Capital two hundred thousand.— *Genesee Farmer.*

"WHAT FARMERS MAY BE."

MR HOLMES — Your interesting correspondent, "J. H. S." under the above title, in the last Farmer lays down three distinct propositions, showing in substance that farmers may be the most learned, and the most influential class of men in the world. Under each proposition he has adduced several good reasons in support of them, and I can most cheerfully assent to all that he has said upon the subject. But while I am so ready to give in my adhesion to his doctrine, I am inclined to think he will find it not an easy task to induce any considerable portion of them to carry out in *practice* what he has so correctly laid down in *theory*.

The occupation of a farmer certainly requires the "most vigorous exercise of the physical powers of the body," and if you can induce a man to adopt that system of labor, which shall render the exercise of these powers productive of the greatest amount of ultimate good, you can hardly expect to convince him, that he may become one of the most learned and influential men in the world.

If I may be permitted to advance an opinion, I will say that, judging from daily observation, it would seem that many believe the exercise of mental and physical powers have no connexion in the business of husbandry, that our fathers and grandfathers *thought* all that was necessary *to think* upon the subject, and that nothing remains for us to do but work, work, work, without even *thinking* that we have power to *think*.

Therefore, if we would lay a firm "basis on which to build up their minds in wisdom and knowledge," we must first convince them that the course pursued by our fathers and grandfathers in relation to husbandry, is by no means the best course.

Convince them that in general a small farm is better than a large one.

Convince them that a little well tilled, is better than much half tilled.

Convince them that two loads of manure is better than one, and every load judiciously applied is better than a silver dollar.

Convince them that three good cows are better than half a dozen poor ones, and so of all other stock.

Convince them that raising their own bread stuff and a little to sell, is far better than "going to New York to mill."

Convince them that two blades of grass may easily be made to grow, where only one grew before.

Convince them that experiment is the mother of improvement, and improvement the true source of wealth.

Convince them of these simple TRUTHS, and induce them to practise accordingly, and the work is done.

You will then bring *mind* and *body* to act in unison. You will elevate the husbandman to his natural sphere in the scale of existence. You will place him in the road to higher eminence. He will *think* for himself, he will be learned, he will be wise, he will be wealthy and influential.— *Maine Farmer.*

LIBRARY. — A design has been started to procure funds to purchase a magnificent Library for the University in the city of New York. The sum of $500,000 has been named as necessary to carry it out.— *Daily Herald.*

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, AUGUST 3, 1836.

FARMERS' WORK.

A writer in the New England Farmer, who dated from Lynn, and used the signature "*A Farmer*" made the following remarks.

"I destroyed what few thistles I found on my farm last year by soms refuse beef brine, without the trouble of cropping them down; though I think it best to crop them even under ground. Indeed the cropping or cutting down should be attended to before this time of the year, [fore part of August] if nothing more is done in order to prevent their spreading Its downy seeds are now in this vicinity wafted about in the air by every wind — they just begin to be let loose, and will propogate far and wide. It is matter of astonishment that so little attention is paid to the subject. Farmers were informed several years ago, of the efficacy of the above method of destroying the thistle, or one quite similar in Vol. II, p 411 of the New England Farmer, and yet they still neglect to make use of it." * * * *

The following is an extract from the passage alluded to: "Cut off each thistle about half an inch below the surface of the ground and then pour on it a gill of coarse salt. Fish brine may be used instead of salt, and will answer the same purpose. If in a bed of thistles a few should escape the first year the above operation should be carefully performed on them the year following. The summer season, when the thistles are in full growth is the proper time for doing the business."

A correspondent of the N. E. Farmer, with the signature "*Rusticus*" Vol. VII, p. 137, ridicules the idea of destroying thistles by salt, as advised by the writer of the above article. Rusticus observes that "Philosophy as well as experience conclusively proves that mowing thistles off two or three times in a season, particularly when in blossom will effectually destroy this pest of our farms, without the application of a gill of salt. Repeated defoliation will destroy any tree or plant with which I am acquainted. Leaves are necessary to the growth of plants, and they cannot live without them in summer. A few years ago, whole forests of sugar maple were killed by the caterpillar destroying their leaves about midsummer. The white mulberry is very tenacious of life, and yet were it entirely and repeatedly stripped of its leaves it would die. I have lost hundreds of young plum and cherry trees the last summer, by small black lice which attached and destroyed the foliage of the new budded stock. Leaves are to the vegetable what the stomach is to the animal, the organs of digestion, which converts food into nutriment, and without this nutriment the plant nor the animal cannot long subsist. The Canada thistle has diminished in West Vermont nine-tenths within my recollection. They are annually cut above the ground, and have not I believe been dosed with salt or pickle."

To this it was replied by our friend of Lynn, as follows: that destroying thistles by his method is not mere theory. "I have destroyed them with brine and without even cropping — nor do I believe the cropping essential. As to the expense, I should suppose a horse load of salt, which I have seen sold at the wharves for one dollar and fifty cents, being salt which had been used for salting imported hides, would be sufficient to destroy the thistles of least half an acre, and a man would perform all the labor required in three hours.

"I have seen the method of mowing them several times in a season, practised several years in succession in Ipswich, where they abound; and could perceive no other effect than a tendency to prevent their spreading As to your correspondent's philosophy of defoliation, to destroy trees and plants it may be correct as respects some species; but pray what will he charge to come and destroy by this process an acre of my barberry bushes, blackberry vines, or of the various kinds of bushes that infest our low lands! These I have cut in the height of their vigor, without much effect, but have seen the same killed with salt without much trouble I doubt much if the common willow would be destroyed by divesting it of its foliage at any season. If cutting a plant so tenacious of life, as the thistle will kill it, how extraordinary it must be that our tender grasses, (most of which are cut in the bloom, and often more than once in a season) are not destroyed by this means."

It is well known that some shrubs, such as the Chinese Mulberry, the Box, the Willow, &c. may be cut off, or headed down for an indefinite period without effecting their destruction. Old pastures which have been cropped for many years produce better and sweeter grasses than are obtained from land recently laid down to grass. Garden vegetables, used for salads produce more as well as better foliage for seasonable cropping Cropping thistles in the blow, we believe, will not at once extirpate them, but it will prevent their being propagated by seed, and thus infecting a whole neighborhood. In many cases, where the plague of thistles is limited to small locations we believe that the application of strong solutions of salt will be the cheapest as well as the most effectual mode of destroying them; but in all cases thistles should be cut in season to prevent their being propagated by seeds.

LARGE RHUBARB STALK.— A stalk of Rhubarb measuring thirteen feet six inches, may be seen at this Office — from the House of Industry.

MASSACHUSETTS HORTICULTURAL SOCIETY,

Saturday, July 30, 1836.

Proceedings of the Massachusetts Horticultural Society at a meeting held at the Hall of the institution on Saturday, July 30, 1836.

The following Report was made by the President of the Society.

I have the pleasure to lay before the Society two communications from M. Emilien de Wael. This gentleman it will be recollected was the bearer of letters to the Society from Doct. Van Mons and M. A. Poiteau, accompanying a donation of books, received a short time since. Mr de Wael is an amateur cultivator and the Secretary of the Horticultural Society of Antwerp; he is now on a tour of the United States for scientific purposes, connected with Entomology and the examination of the marine plants of our country, and I have to congratulate the Society on the addition to its list of corresponding members of the name of an individual who is not only highly qualified, but who is entirely disposed to subserve its purposes at Antwerp, located as he is, in a country to which Horticulture, so far as *pomology* is concerned, is indebted for more numerous and valuable acquisitions, than to any other.

Mr de Wael's remarks on the results of various experiments made in Belgium to protect the Morus Multicaulis from the effects of cold must be interesting to those who are endeavoring to protect that plant from the severity of our own winters; it is desirable to know what is now considered the best method of cultivating it in other countries; for it is by a careful collation of facts, connected with its culture abroad in aid of the actual experiments making here, that we may hope shortly to overcome every obstacle to the extensive cultivation of that invaluable plant.

Respectfully submitted by

ELIJAH VOSE,

President of the Mass. Hor. Society.

BOSTON, July 25, 1836.

Since I have been in this country I have heard of several complaints, chiefly from the Hartford Mulberry tree planters, of the difficulty experienced the last two years in making the *Morus Multicaulis* stand your winters well.

This kind of mulberry is easily acclimated if a proper mode of culture be adopted in the places where it is planted.

In Belgium, the winters, notwithstanding they are not so severe as yours, often give us great trouble, and the influence of the cold was repeatedly experienced on these Mulberries, which were often killed down to the roots.

The late *J. Le Candele* of Humbeck, near Brussells, suggested the idea of having different modes of experiment adopted in distant places. And the one which proved most efficient, was to cut down yearly, the Morus Multicaulis, in the same manner as is done with willows in a *Salictum*, that is to say, at a few inches above the soil, and to cover the remaining trunk with dead leaves; in three or four years, he roots being stout enough, they did not require any more covering. From the buds preserved on the plants, fine and hardy shoots came forth, giving larger and more lively leaves to feed the silk worms upon.

It has been since stated to me in a letter from Batavia, (island of Java,) that this mode of culture is much in use near Manilla and in parts of China, not on account of the cold, but in order to keep the Morus in a shrubby state, which affords greater facility for gathering the leaves in the season when desired. There the mulberry seems to be planted in fields as Indian corn is here, — in the fall of the year the plants are deprived of their branches, the number of which is continually increasing, and growing in one season from five to eight feet — which growth is fully equalled by our own. I would advise a similar experiment in this State; it might, perhaps, answer well.

Most respectfully, your ob't servant,

EMILIEN DE WAEL.

To HON. ELIJAH VOSE,

President Mass. Hort. Society.

A communication was also received from M. Soulange Bodin, of the garden at Fromont. Thanks were voted for the same. Adj. to Sat. next.

EXHIBITION OF FRUITS.

Pears, by Mr Downer — A branch loaded with Petit Muscat pears, an early but on other accounts not a very desirable variety.

Gooseberries, by Mr Walker — Roaring Lion, Hopley's Globe, Crown Bob, Viper, Lancaster Lad, Golden Lion, Whitesmith, Bank of England, and a Seedling of a dark green color — all fine specimens.

By John Hovey, Roxbury — Whitesmith, Princess Royal, Hopley's Globe and Red Lion — large and fine.

By Mr J. L. L. F. Warren, Brighton — Roaring Lion, very large.

Currants, by Mr Walker — A specimen of a Red Seedling of fine promise, the foliage very large and of a deep green color, with long clusters of fruit — the berries of good size.

Melons and Squashes — Two Musk Melons and one Squash, were exhibited by Mr Warren.

For the Committee,

E. M. RICHARDS.

BRIGHTON MARKET.—MONDAY, AUGUST 1, 1836.

Reported for the Daily Advertiser & Patriot.

At market 275 Beef Cattle, 10 Cows and Calves, and about 1450 Sheep.

PRICES— *Beef Cattle* — In consequence of the limited numbeb at market, prices advanced, and we advance our quotations to conform to sales. Extra at 7 75; first quality at $7 a 7 50: second quality 6 25 a 6 75; third quality 5 25 a $6.

Cows and Calves — We noticed the following sales— $26, 28, 30 and 35; and one from Hillsboro', N H. $55.

Sheep and Lambs — Nearly all were sold before they arrived at Brighton, at an advance on former prices, some of which were resold at a further advance. We quote ordinary lots at 2 50 and 2 75; better qualities at 2 84, $3, 3 33, and 3 50. Wethers $4, 4 75, and 4 50.

Swine — None at market.

FANEUIL HALL VEGETABLE MARKET. Aug 3.

Green Peas, 1 25 per bushel. New Potatoes, 1 00 to 1 50 per bushel. String Beans, 1 00 to 1 50 per bushel. Turnips, 6 to 8 cts. per bunch. Radishes, 3 to 4 cts. per bunch. Carrots, 6 to 8 cts. per bunch. Cucumbers, 25 to 30 cts. doz. Lettuce, 4 to 6 cts. per head. Onions, 6 to 8 cts. per bunch. Rhubarb, 5 to 8 cts. per lb. Cabbages, 6 to 8 cts. each. Tomatoes, 25 cts. per dozen. Beets, 6 cts. per bunch. Summer Squash, Long Warted and Early Bush, 2s3 per doz. Green Corn, 2s3 per doz.

FRUIT.—Strawberries, 2s3 to 37 cts. per box. Cherries, 20 to 25 cts. per qt. Gooseberries, 20 to 25 per qt. Currants, 6 to 8 c. per qt. Raspberries 31 to 37 c. per box. Blueberries, 17 to 25 cts. per qt. Blackberries, 37 cts. per box. Wortleberries, 25 cts. per qt. Thimbleberries, 37 cts. per qt. Greenhouse Grapes, $1 25 per lb. Pears, 3 50 to 4 00 per bushel. Peaches, (greenhouse) 4 00 per doz.

COUNTRY SEAT AND FARM.

The subscriber offers for sale, his Estate, situated on Jamaica Hill, Jamaica Plains Parish, Roxbury, five miles from Boston common — formerly the estate owned and occupied by Gov. Samuel Adams. The Farm contains fifty acres of land, well supplied with a number of never failing springs of water, and for farming purposes is one of the best farms in the country. The house is new, large and convenient, calculated for summer and winter residence, built of the best seasoned materials, and all the labor paid by the day, consequently is a first rate house. Barns and out buildings all in good order and convenient.

For purity of air, for extensive and beautiful prospects, this situation has no equal in New England, and is an inviting situation to a gentleman of taste, that has a *few spare dollars*.

July 27. H. COWING.

FRANKLIN HOUSE, BOSTON.

The subscriber would inform his patrons and the public generally, that he continues to keep the long established and well known Franklin House, in Merchants Row, nearly opposite Faneuil Hall, which has recently been enlarged with the addition of new chambers, sitting rooms, parlours &c.

The central situation of the house renders it very convenient for men of business. The subscriber pledges himself that the house shall be kept orderly and quiet for the comfort of all who may favor him with a call.

He would also state, that at the request of many of his friends, he has changed the hour of dining to one o'clock.

July 27. 3t DANIEL MIXER

FRESH AND GENUINE GARDEN SEEDS,

Of the very first quality, put up expressly for the climate of the Wes Indies and South America. Long Red Beet— Turnip Radish — Black Spanish Radish — Large Head Lettuce — White Flat Turnip — Yellow Aberdeen Turnip — White Celery — Curled Cress — Sweet Marjoram — Red Cabbage — Large Drumhead Cabbage — Battersea do. — Early Sugar Loaf do. — Early Curled Silesia Lettuce — Double Curled Parsley — Curled Endive — Long Orange Carrot. For sale at the New England Seed Store 51 and 52 North Market street. 3t July 27.

TERRIBLE TRACTORATION.

Just published and for sale by Tuttle, Weeks & Dennett, School street, and at the Farmer Office, Terrible Tractoration and other Poems, by Christopher Caustic, M. D, and member of no less than Nineteen very learned Societies. Third American Edition.

April 27.

MILLET SEED.

For sale, a few bushels of very superior Millet Seed, at the New England Seed Store, Nos. 51 and 52, North Market st.

June 22.

JAMES MANN,

Preserver of Birds and Quadrupeds, at the stopping place of the Boston and Worcester Cars, Winships' Nurseries, Brighton.

Orders or subjects for preservation directed as above, and left at the Rail Road Depot, will be forwarded with despatch and promptly attended to. Skins of Foreign Birds and rare Animals purchased.

Canary Birds for sale—superior songsters.

June 15.

FRESH TURNIP SEED.

Just received at the New England Seed Store a quantity of White Flat English Turnip, for fall sowing.

June 8. tf*

AGRICULTURAL BOOKS.

Farmer's Library in 3 volumes, consisting of the American Gardener, by Thos. G. Fessenden, the American Orchardist, by William Kenrick, and the Complete Farmer, by Thos. G. Fessenden. These are bound to match, at $3 for the set, or will be sold separately for $1 each volume.

Ruffin's Essay on Calcareous Manure, 1,00.

Chaptal's Agricultural Chemistry, new edition, a work of great value, price 1,25.

The American Farrier, price 75 cts.

Mrs Child's Frugal Housewife, 50 cts.

Kenrick's American Silk Grower's Guide, 42 cts.

Cobb's Silk Manual, 50 cts.

Comstock's do. 50 cts.

Forsyth on Fruit Trees.

M'Mahon's American Gardener.

Loudon's Complete Works.

And will be supplied to order any work upon subjects connected with Agriculture, Horticulture and Rural Economy.

June 22.

FARMER WANTED.

Wanted, an experienced farmer to take charge of a cultivated farm of only moderate size, in the vicinity of Boston. Apply to the New England Farmer office. tf

NOTICE.

Subscribers can have their volumes neatly half bound and lettered, for 75 cents, by leaving them at this office.

July 20 4t

FARM FOR SALE.

For sale a Farm in Bedford, County of Middlesex, 17 miles from Boston and 10 from Lowell, containing 104 acres including about 15 acres covered with a valuable growth of wood which has been preserved with great care for the last 20 years, the garden contains about 3 acres under the highest cultivation and is furnished with a great variety of flowers and shrubs which have been collected at much labor and expense; attached to the garden is a Green House filled with thrifty bearing Grape Vines, and choice and valuable plants which will be sold or not as the purchaser may choose. The Farm is under good cultivation and together with the Garden is stocked with the choicest Fruits, such as Apples, Pears, Peaches, Quinces, Plums, Strawberries of various kinds, Raspberries, Gooseberries, &c &c., which the present owner has spared no expence in obtaining. The Farm is bounded on the west by Concord River, which is well supplied with fish, and the country around abounds with game, making it a desirable retreat to the gentleman who is fond of fishing or shooting.

Possession will be given on the 1st April next—for terms, which will be liberal, apply to the subscriber in Boston or at the Farm. JAMES VILA.

WANTED.

A man to work, for a few months, on a place five mile from Boston. Apply at this office. July 20.

COCOONS WANTED,

The proprietors of the New England Seed Store, connected with the New England Farmer, are ready to purchase Silk Cocoons in any quantity, for which the highest market price willbe paid. June 22.

BOUND VOLUMES OF THE SILK MANUAL.

For sale at the Agricultural Warehouse and New England Seed store, the first volume of the Silk Manual and Practical Farmer, neatly bound. Price 62½ cents.

The book contains 192 pages, and a great amount of valuable information on the subject of Silk Culture. It is decidedly the cheapest book, extant, that treats upon that subject

May 4.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

			FROM	TO
APPLES,	Russetts and Baldwins.	barrel	4 00	6 00
BEANS,	white,	bushel	1 50	1 75
BEEF,	mess.	barrel	11 50	11 75
	Cargo, No. 1.	"	9 00	9 50
	prime,	"	6 75	7 25
BEESWAX,	(American)	pound	26	28
BUTTER	store, No. 1	"	20	21
CHEESE,	new milk,	"	8	12
FEATHERS,	northern, geese,	"	54	60
	southern, geese,	"	54	60
FLAX,	American,	"	9	15
FISH,	Cod,	quintal	3 00	3 20
FLOUR,	Genesee, cash	barrel	7 25	7 37
	Baltimore, Howard street,	"	7 62	7 87
	Baltimore, wharf,	"	7 62	
	Alexandria,	"	7 75	
GRAIN,	Corn, northern yellow	bushel	98	1 00
	southern flat yellow	"		90
	white,	"	84	
	Rye, northern,	"	98	1 00
	Barley,	"		
	Oats, northern, (prime)	"	55	57
HAY,	best English, per ton of 2000 lbs		21 00	23 00
	eastern screwed,	"	20 00	22 00
	hard pressed,	"	20 00	23 00
HONEY,		gallon	45	50
HOPS,	1st quality	pound	13	14
	2d quality	"	11	13
LARD,	Boston, 1st sort,	"	15	
	southern, 1st sort,	"	14	15
LEATHER,	slaughter, sole,	"	18	20
	do. upper,	"	22	24
	dry hide, sole,	"	19	21
	do. upper,	"	18	20
	Philadelphia, sole,	"	27	29
	Baltimore, sole,	"	25	27
LIME,	best sort,	cask	1 14	1 15
PLASTER PARIS,	per ton of 2200 lbs.		2 25	2 50
PORK,	Mass. inspect. extra clear,	barrel	25 50	
	Navy, mess.	"		
	bone, middlings, scarce.	"		
SEEDS,	Herd's Grass,	bushel	2 75	
	Red Top,	"	40	44
	Red Clover, northern	pound	11	12
SILK COCOONS,	(American)	bushel		
TALLOW,	tried,	lb.	9	10
WOOL,	prime, or Saxony Fleeces,	pound	70	75
	American, full blood, washed,	"	60	70
	do. 3-4ths do.	"	60	65
	do. 1-2 do.	"	50	58
	do. 1-4 and common	"	45	55
Northern pulled.	Pulled superfine,	"	60	65
	1st Lambs,	"	55	60
	2d do.	"	45	48
	3d do,	"	30	35
Southern pulled wool is generally 5 cts. less per lb.				

PROVISION MARKET.

RETAIL PRICES.

HAMS,	northern,	pound	12 14
	southern, and western,	"	11 12
PORK,	whole hogs,	"	10
POULTRY,		"	20 30
BUTTER,	(tub)	"	17 22
	lump	"	22 27
EGGS,		dozen	22 25
POTATOES,	new,	bushel	1 00 2 00
CIDER,		barrel	2 50 2 75

PHINNEY CORN.

For sale, a few bushels of this superior Early Corn, recommended in the current volume of the New England Farmer, by Capt. Daniel Chandler. Price $3 per bushel. May 18.

HEMP SEED.

Just received, 100 bushels prime and fresh Hemp Seed, which will be sold low, at the New England Seed Store, Nos. 51 and 52 North Market street, Boston. June 1.

BIRD SEEDS.

For sale at the New England Seed Store. Canary Seed, Rape Seed, Hemp Seed and maw Seed for sick birds.

Jude 22.

FRENCH SUGAR BEET.

A valuable root for the table when young, and for Cattle when fully grown; very productive. 2 to 2 1-2 lbs. will seed an acre. For sale at the Seed Store, 51 and 52, North Market street. may 5

MISCELLANY.

ORIGINAL HYMN,

BY HENRY F. HARRINGTON.

Sung at the Roxbury celebration of the anniversary of Independence, July 4th, 1836.

Swell forth the organ's pealing notes!
Proclaim the triumph of the free!
— And Heavenward as glad music floats,
God, bless a Nation's Jubilee!

We praise Thee that no tyrant's hand
Girds round our limbs the bondman's chain;
We praise Thee for a freeman's land,
For freeman's homes on hill and plain.

— Cease now the anthem — Lift the prayer!
Our fathers' God, to Thee we bow!
Thou that didst nerve the sires to dare,
Sustain the suppliant children now!

Thou that didst curb the foeman's might,
Thou that didst hear the patriot's cry,
Thou that didst give in bloody fight
The hope, the strength, the victory.

Let virtue be with freedom twined;
Pure may our hearts — our country be;
O may we, like our fathers, find
Our ark of safety, God, in Thee!

CONSECRATION OF MOUNT HOPE.— The consecration of Mount Hope for the purpose of a Cemetery took place on Friday last, having been postponed from Thursday on account of the rain. The address of Mr Kent was very fine. A writer in the Whig of Saturday has the following pertinent remarks upon it.— *Bangorean.*

The address of Mr Kent was eloquent and affecting — he spoke of the propriety of consecrating a spot to the memory of departed worth — that the soul-chilling appearance of our graveyards accorded not with the feelings of our nature — that a spot thus situated, with the beauties of nature scattered on every hand, was calculated to give a chastened and holy calm to the mind, and to lead the thoughts to study nature in her works, and to God as the great author. Every heart must have joined the speaker when he set aside that hill — the extended field, the leafy woods, the calm retreat, and the complaining brook, to the service, and as the resting place of the dead — forever.

But I cannot tell you on paper of the effect produced, of the associations awakened; because I cannot paint to you that noble hill with its rich deep covering of tree and shrub and leaf and their happy effects combined. I cannot blend the glorious light of yonder golden sun, chastened by the interposition of all these, nor can I spread around you that interesting company seated amidst so many and such thrilling delights, nor can I cause those holy hymns to be sung in strains so sweet or to cause the deep pathetic notes of eloquence to see more than was visible and to feel more than you could express. I can only say I was enraptured and could not but feel, that if I die as I must, let me be buried there with my friends, and the green turf cover me and the breezes of heaven fan the leaves which may grow above the grave.

The following was the order ot exercises of the day.

1. Hymn,— [The same as at Taunton. See N. E. Farmer Vol. XV. p. 16.]
2. Reading select portions of Scripture, by Rev. Mr Hedge.
3. Consecrating Prayer, by Rev. Mr Pomroy.
4. Address by EDWARD KENT, Esq.
5. HYMN. TUNE — *Old Hundred.*

Oh righteous God, through thy dear son,
Accept the service we have done;
And make this place on which we stand,
A Mount of Hope — a holy land.

This pleasant grove — this verdant lawn,
While sun shall set and morning dawn,
Make it the weary pilgrim's rest,
Where angry strifes no more molest.

May all who here shall lay their head,
Low on this sacred, silent bed,
The christian path of glory run,
Nor tire, nor faint, till glory's won.

And that dear dust which here shall sleep,
May blessed angels safely keep,
Till time shall cease, the morning come,
And trump of God shall rend the tomb.

Then let it rise and upward move,
In deathless forms of joy and love,
Shouting — Oh, grave, thy reign is o'er;
Remorseless death triumphs no more.

'And when the golden sun shall die,
And time and death shall be no more,
Oh! may we find beyond the sky,
The Christian's holy, happy shore.'

6. Benediction by Rev. Mr Maltby.

After the exercises were concluded, sixtyeight lots were sold, a minimum price of twenty dollars having been placed on each, at an advance of

	$2,781,50
Minimum price	1,360,00
Total	$4,141,50

The sums bid for a choice of lots ranged from sixtyfive down to five dollars.

From the Silk Culturist.

Fredericksburg, Va., June 20, 1836.

Mr F. G. COMSTOCK,

Dear Sir:—The excitement upon the silk business is getting high in this part of the country. A company, called the Potomac Silk and Agricultural Company, obtained a charter from the legislature in March last, with a capital of $5000, with the privilege of increasing it to $50,000 They held their first meeting on the 4th inst. when the following officers were elected:—

JOHN MONCURE, *President.*

Wm A. Jackson,
Henry R. Roby,
Thomas F. Knox,
William Allen,
} *Directors.*

Thomas F. Knox, *Sec. and Treas.*

The Company have purchased 400 acres of land, and have planted about 2000 Chinese Mulberry trees. They fed about 5000 worms this season, merely as an experiment, in an old house, without a covering, and consequently exposed to all the rain that fell, and remarkable to say, not a single worm died; the rain seemed rather to refresh them. A gentleman who visited the farm a few days since, brought home with him a small bush that was filled with cocoons of very large size. The worms were fed with the black and white mulberry leaf, of which there is a sufficiency to feed one million of worms. The black and white mulberry tree is very abundant on the land, some of very large size.

Respectfully, H. R. ROBY.

COCOONS AND RAW SILK.

The Northampton Silk Company, will pay Cash for Cocoons and Raw Silk at their Establishment at the Oil Mill Place a Northampton.

The Cocoons should be stripped of the floss, and placed in the sun three or four days in succession, to destroy the Chrysalis, and should not be packed for transportation till they have been gathered three weeks. If they are put up before well cured, the dampness from the dead Chrysalis will cause them to heat and render them useless. They should be carefully packed in dry boxes or barrels—not pressed but shaken down. The Company will contract for any quantity to 10,000 bushels, to be delivered in good order at Northampton The price will be regulated according to quality. Cultivators should be aware that a loss of fifty per cent is often made, by want of attention in feeding. Consequently the price will vary—from $2 50 to $5 00 per bushel will be paid. It is the intention of the company, that this shall be a permanent market for Cocoons and Raw Silk. Cocoons will be purchased by the pound, as soon as the necessary experiments have been made, to regulate the price according to the age of the Cocoons, as it is well known, that they become gradually lighter for several months, till all moisture is evaporated. Cultivators in Vermont and New Hampshire will find it convenient to forward Cocoons by the River Boats.

Communications (post paid) may be addressed to
SAMUEL WHITMARSH,
President of the Northampton Silk Company.

June 8.

60 ACRES

Of the best land in Roxbury, for sale, situated on Brush Hill Turnpike, about 4 miles from the city, near Grove Hall, together with all the buildings thereon, comprising a convenient dwelling house, 2 barns, one of which has a cellar, and is capable of holding 100 tons of hay, with an inexhaustible well of soft water contiguous—a mill house—corn barn, sheds, &c.—large, valuable orchards of inoculated fruit trees of all kinds,—a nursery of young trees—gooseberries, currants, &c. The land is well adapted to the growth of the Mulberry and is accessible by two roads. For further particulars enquire of Charles McIntire, No. 5, Exchange street, Boston, or of the subscriber on the premises.

THOS. H. DARLING.

Roxbury, May 23d, 1836.

CARROT SEED.

For sale at the New England Seed Store, 250 lbs. very fine Long Orange Carrot Seed. Every farmer knows the value of carrots as fodder for horses and cattle. It is calculated that one bushel of them, is fully equal to one bushel of oats. They produce on an average 500 bushels to the acre. The seed may be sown to the 25th of June. May 18.

THE NEW ENGLAND FARMER

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☞ No paper will be sent to a distance without payment being made in advance.

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